

**MOTI MAHAL**

— SINCE 1920 —

FINE DINING & BAR

 H-224K, 1st & 2nd Floor, Sector 63,  
Noida Near McDonald's

 +91-9650746973  
+91-9650746976

# HERITAGE & LEGACY

*An Ode to Time*



## ***A Legacy That Transformed Indian Cuisine***

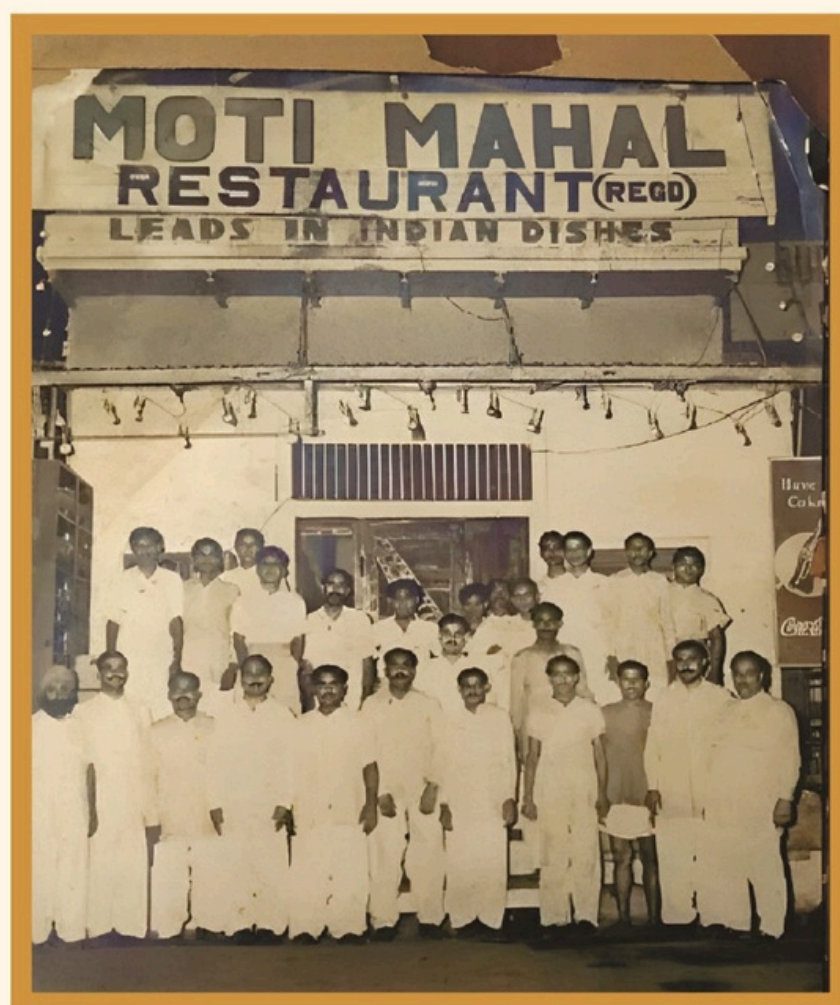
*Welcome to Moti Mahal – the birthplace of culinary legends. Our story begins in the 1920s in Peshawar, where Shri Kundan Lal Gujral pioneered the use of clay ovens called tandoor to cook marinated chicken a bold innovation that led to the creation of the iconic Tandoori Chicken and Tandoori Naan. What started as a local experiment soon redefined Indian cuisine.*

*After the Partition in 1947, Shri Kundan Lal Gujral moved to Delhi and founded the first Moti Mahal in Daryaganj, where he continued to revolutionize Indian food. In this new setting, he invented timeless dishes like Butter Chicken and Dal Makhani, using leftover tandoori chicken in rich, buttery gravies blending tradition with innovation.*

*Each dish we serve is steeped in this rich legacy, crafted from recipes handed down through generations. Our chefs carry forward the same passion and precision that made Moti Mahal a household name and an international symbol of North Indian cuisine.*

*At Moti Mahal, you're not just dining – you're becoming part of a legacy that redefined Indian food.*

# 104+ YEARS OF TRUST



*This Is The Story Of A Man Who Embarked On A Culinary Adventure That Forever Altered The Face And Flavour Of Indian Cooking. This Is The Story Of A Man And A Recipe That Transformed The Indian Palate's Desire For Succulence.*

*With Over 104 Years Of Heritage, Moti Mahal Is Synonymous With Trust. We Promise To Surpass Your Expectations Every Time You Dine With Us. Experience The Rich Indian Flavours And Hospitality At Moti Mahal.*

## **A LEGACY YOU CAN TRUST.**



# GINGER ALE

*Ginger-flavored soft drink.*

*Ginger ale is a carbonated soft drink flavoured with ginger. It is consumed on its own or used as a mixer, often with spirit-based drinks. Traditional ginger ale is fermented from a microbial starter culture (yeast or ginger bug), sugar, fresh ginger root, other flavourings and water.*

# SOFT BEVERAGES

<b>MINERAL WATER</b> <i>Packaged drinking water.</i>	<b>MRP</b>
<b>TONIC WATER</b> <i>Carbonated tonic water.</i>	<b>₹160</b>
<b>GINGER ALE</b> <i>Mildly spiced ginger-flavored soft drink.</i>	<b>₹160</b>
<b>PRESERVED JUICES</b> <i>Assorted fruit juices (preserved).</i>	<b>₹160</b>
<b>AERATED DRINKS</b> <i>Standard carbonated beverages.</i>	<b>₹180</b>
<b>MASALA COLA</b> <i>Spiced twist on a classic cola.</i>	<b>₹180</b>
<b>CHERRY COLA</b> <i>Cola blended with cherry flavor.</i>	<b>₹180</b>
<b>FRESH LIME WATER / SODA (SWEET / SALTED)</b> <i>Fresh lime with your choice of water or soda.</i>	<b>₹215</b>
<b>LASSI (SWEET / SALTED)</b> <i>Traditional yogurt-based drink.</i>	<b>₹270</b>
<b>LEMON / PEACH ICED TEA</b> <i>Refreshing iced tea with a lemon or peach twist.</i>	<b>₹250</b>
<b>SHAKES (ASK FOR DIFFERENT FLAVOURS)</b>	<b>₹325</b>
<b>COLD COFFEE</b>	<b>₹315</b>
<b>RED BULL</b>	<b>₹270</b>
<b>DIET COKE</b>	<b>₹180</b>

 VEGETARIAN

 NON-VEGETARIAN

 SIGNATURE

 SPICY

 CHEF SPECIAL

 MOCKTAIL

Prices In Indian Rupees | Pictures May Vary From Actual | \*\*\*Contains Alcohol  
Kindly Inform Your Server About Anti Allergies As Some Food Contain Dairy, Nuts, Soy, Gluten, Egg.  
Food Meals & Drinks Not Allowed From Outside | Kindly Allow 20 Minutes Preparation Time.  
Government Taxes Extra As Applicable | We Do Not Levy Any Service Charge



# TOMATO SOUP


*Classic Comfort in a Bowl*

Made from slow-simmered ripe tomatoes, seasoned with fresh herbs and a dash of cream, this hearty soup is smooth, velvety, and full of flavor. Garnished with croutons, it's nostalgic, nourishing, and just the right pick for a cozy beginning.

SERVING SUGGESTION ONLY; ACTUAL PRODUCT MAY DIFFER.

# SOUPS/SHORBAS


-  **CHARRED TOMATO SOUP** ₹275  
*Roasted tomato, basil, parmesan, focaccia croutons.*
-  **MURGH BADAMI SHORBA** ₹305  
*Chicken broth with velvety almond puree.*
-   **CHINESE DELICACY SOUP (VEG / CHICKEN)** ₹275/305  
*Choose from hot & sour, manchow, sweet corn, lemon coriander variants.*
-   **TOM YUM (VEG / CHICKEN)** ₹275/305  
*Thai spicy soup with lemongrass and kaffir lime leaves.*

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A top-down view of a light grey plate containing three skewers of Paneer Tikka Shashlik. The skewers are made of wooden sticks and are loaded with golden-brown, charred paneer cubes. The paneer is marinated in a yellow-orange spice mix. The skewers are garnished with fresh green cilantro leaves. To the left of the skewers is a large, smooth, green chutney. In the bottom left corner, there is a small garnish consisting of a slice of white onion, some dried red chili, and fresh cilantro. The plate is set on a wooden surface.

# PANEER TIKKA SHASHLIK

*Grilled Paneer*

*Paneer tikka is an Indian dish made from chunks of paneer/ chena marinated in spices and grilled in a tandoor. It is a vegetarian alternative to chicken tikka and other meat dishes.*

# CHARCOAL FUMED

## Vegetarian

- PANEER TIKKA SHASHLIK ₹580  
*Grilled paneer with capsicum, onion, tomato, and spices.*
- KURKURA PANEER TIKKA ₹600  
*Crunchy grilled paneer crusted with papad and spiced hung curd.*
- BHATTI PANEER TIKKA ₹580  
*Yellow chilli marinated paneer grilled in traditional bhatti style.*
- RICOTTA PANEER MAKAI SEEKH ₹600  
*Fresh cottage and ricotta cheese with golden corn.*
- CHEESY KHUMB TIKKA ₹600  
*Mushrooms stuffed with cheese, spinach, and garlic in a smooth marinade.*
- TANDOORI MUSHROOM ₹580  
*Grilled portobello mushrooms with chimichurri chutney.*
- DAHI KHASTA KABAB ₹580  
*Flavored hung curd kabab, panko crusted.*
- BHARWAN ALOO TILNAAZ ₹580  
*Stuffed potatoes with paneer, cashew, coriander, and toasted sesame.*
- VEGETABLE HARA BHARA KABAB ₹580  
*Spinach and veggie kababs with bread crumbs and spices.*
- SOYA AATISH TIKKA ₹580  
*Spiced soya chunks in yogurt marinade served with mint chutney.*
- MALAI SOYA CHAAP TIKKA ₹590  
*Creamy soya chaap in cashew paste and mace-flavored marinade.*

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# TANDOORI CHICKEN

*The Art of Living*

*Tandoori chicken is a dish made from chicken marinated in yogurt and spices and roasted in a tandoor, a cylindrical clay oven. The dish is now popular worldwide. The modern form of the dish was popularized by the Moti Mahal restaurant in New Delhi, India in the late 1940s*

SERVING SUGGESTION ONLY; ACTUAL PRODUCT MAY DIFFER.

# CHARCOAL FUMED

## Non Vegetarian

### Chicken

- ▣ THE ORIGINAL TANDOORI CHICKEN (HALF / FULL) ₹580/855  
*Iconic chicken marinated with 14-spice medley; since 1920.*
- ▣ AFGHANI CHICKEN (HALF / FULL) ₹600/875  
*On-the-bone chicken in cashew-cheese Paste and white pepper.*
- ▣ BHATTI KA MURGH (HALF / FULL) ₹590/865  
*Yellow chilli and hung curd marinated chicken chunks.*
- ▣ CHATPATA CHICKEN TIKKA ₹600  
*Spicy chicken with kashmiri chilli, yogurt, fenugreek, and lemon relish.*
- ▣ MURGH RESHMI TIKKA ₹620  
*Soft chicken in creamy silk sauce, Cardamom flavored.*
- ▣ MURGH MALAI TIKKA ₹620  
*Cream-cheese marinated chicken with coriander.*
- ▣ MURGH KALIMIRCH TIKKA 🌶️ ₹600  
*Chicken marinated in black pepper and cream.*
- ▣ MURGH TANGRI ₹620  
*Chicken leg marinated in deliciously Spiced tandoori mix.*
- ▣ GARLIC INFUSED CHICKEN TIKKA ₹600  
*Chicken tikka with garlic, mint, spinach, and green chillies.*
- ▣ MURGH GILAFI SEEKH ₹620  
*Minced chicken with pimentos, cilantro, and deghi chilli aioli.*
- ▣ CHICKEN PAKORA ₹580  
*Boneless chicken, crisp-battered and fried.*

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# MUTTON BURRAH

*Char Grilled Mughlai Marvel*

*Succulent chicken pieces marinated overnight in a mix of yogurt, mustard oil, and a medley of earthy Indian spices, then skewered and slow-roasted in a traditional clay oven. The result is smoky, juicy, and intensely flavorful.*

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# CHARCOAL FUMED

## Non Vegetarian

### Lamb

- **MUTTON SEEKH KABAB** ₹690  
*Grilled minced lamb with whole spices.*
- **MUTTON BURRAH (2 Pcs / 4 Pcs)** ₹435/820  
*Assorted lamb cuts in yogurt marinade, a 1947 moti mahal classic.*

### Seafood

- **AJWAINI SOLE FISH SHASHLIK** ₹820  
*Sole fish with hung curd, mustard, carom seeds, onions, and capsicum.*
- **PERI PERI SOLE FISH TIKKA** 🌶️ ₹820  
*Chargrilled fish cubes in chipotle sauce and herbs.*
- **SOLE FISH KALI MIRCH TIKKA** ₹820  
*Cashew paste, black pepper, and lime marinated fish tikka.*
- **PERI PERI INFUSED TANDOORI PRAWNS** 🌶️ ₹820  
*Chargrilled prawns in chipotle sauce and herbs.*

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# PARAT WALA PANEER

*Layered cottage cheese*

*A layered delight of soft paneer slices marinated in a rich blend of spiced yogurt, herbs, and cream — slow-cooked to perfection in the tandoor. Each “parat” (layer) is infused with flavour, giving this dish its signature depth and melt-in-the-mouth texture. A modern vegetarian classic inspired by the legacy of royal Mughlai kitchens.*

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# MOTI MAHAL

## Chef's Specials

- **PARAT WALA PANEER** ₹600  
*Layered cottage cheese in cream marinade, chargrilled.*
- **ANDHRA DRAGON PANEER** ₹600  
*Favourite from the land of chillies.*
- **PANEER MARGHERITA TIKKA** ₹600  
*Cottage cheese, mozzarella stuffing, pizza sauce.*
- **RAJMAH KI GALOUTI** ₹600  
*Flavored rajma and paneer kababs with rose water and almonds.*
- **TANDOORI BHARWAN PIZZA POTATOES** ₹600  
*Potatoes stuffed with corn, pepper, and cheese, dusted with parmesan, chilli flakes.*
- **FOUR CHEESE CHICKEN TIKKA** ₹620  
*Melted cheese on top, mixed herbs, chilli flakes, pesto oil.*
- **DORA KABAB** ₹730  
*Minced lamb wrapped around wooden skewers in silky marinade.*
- **KADI PATTA JHEENGA** ₹820  
*Grilled prawns with curry leaves, served with quinoa and pomelo salad.*
- Guldasta*
- **VEG GULDASTA** ₹1075  
*2 pcs each of paneer tikka, tandoori aloo, veg seekh, 4 pcs mushroom Tikka, 3 pcs soya malai tikka & tandoori salad.*
- **NON-VEG GULDASTA** ₹1210  
*2 pcs each of chicken tikka, malai tikka, tandoori chicken, pudina Chicken, reshmi kabab, mutton seekh & tandoori salad.*

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# PANEER LABABDAR

*butter-rich taste*

*Paneer lababdar is a rich and creamy vegetarian north Indian curry with paneer in a butter-rich tomato, onion, and capsicum fondue and homemade cashew tomato gravy.*

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# THE MAIN PLATE

## Packet Of Sheer Delight

### Paneer


- **THE ORIGINAL 1920 PANEER MAKHANI**  ₹620  
*Fresh paneer in rich tomato and dairy-based Moti mahal's signature makhani sauce.*
- **SHAHI PANEER** ₹620  
*Cottage cheese in creamy cashew gravy.*
- **KADHAI PANEER** ₹620  
*Paneer with capsicum and tomatoes in red and brown curry.*
- **PANEER LABABDAR** ₹620  
*Paneer in a butter-rich tomato, onion, and capsicum fondue.*
- **PANEER TIKKA BUTTER MASALA** ₹620  
*Grilled paneer tikka in spicy butter masala.*
- **PALAK LEHSUNI PANEER** ₹620  
*Cottage cheese roulade in burnt garlic and spinach sauce.*
- **POT BAKED METHI MALAI PANEER** ₹620  
*Creamy kasoori methi paneer, slow-cooked in an earthen pot.*
- **MALAI KOFTA** ₹620  
*Stuffed cheese balls in a rich Cashew cream gravy.*
- **PANEER KALI MIRCH** ₹620  
*Cottage cheese in black pepper and cashew-based gravy.*
- **PANEER MUSHROOM KALI MIRCH** ₹635  
*Cottage cheese and mushrooms in a peppery cashew gravy.*

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# THE ORIGINAL 1920 DAL MAKHANI

*Dal, Slow Cooked Overnight*


*Moti Mahal's signature dal, slow-cooked overnight since 1920. its is a popular North Indian dish where whole black lentils & red kidney beans are slow cooked with spices, butter & cream.*

SERVING SUGGESTION ONLY; ACTUAL PRODUCT MAY DIFFER.

## Vegetables

- **MUSHROOM MATTAR** ₹620  
*Brown curry with mushrooms and peas in indian-inspired flavors.*
- **KHUMB TIKKA MASALA** ₹620  
*Grilled mushrooms in a thick, flavorful masala sauce.*
- **NAVRATTAN KORMA** ₹620  
*Creamy mix of veggies, paneer, cocktail fruits, and dry fruits.*
- **VEGETABLE KOHLAPURI** ₹600  
*Spicy mixed veggies in a thick gravy with crusted papad.*
- **POT BAKED DIWANI HANDI** ₹620  
*Assorted veggies and cottage cheese cooked with spinach, mint, and Kasoori methi in an earthen pot.*
- **SOYA CHAAP MAKHANI** ₹600  
*Roasted soya chaap in rich makhani gravy.*
- **DUM ALOO BHARWAN** ₹600  
*Barrel potatoes stuffed with cottage cheese and cashew in a duet of gravies.*
- **ALOO JEERA** ₹545  
*Cumin-scented potatoes cooked to perfection.*

## Dal / Lentils

- **THE ORIGINAL 1920 DAL MAKHANI** ₹600   
*Moti mahal's signature dal, slow-cooked overnight since 1920.*
- **YELLOW DAL TADKA** ₹545  
*Flavored with onion, garlic, cumin, hing, and tomato tarka.*
- **PINDI CHANA** ₹545  
*Chickpeas cooked with ginger and burnt cumin, flavored to perfection.*

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# THE ORIGINAL 1920 BUTTER CHICKEN

*A Royal Creamy Buttery Experience*

*It is a type of curry made from chicken cooked in a spiced tomato and butter(makhan)-based gravy. The gravy is typically known for its rich texture.*

## Chicken


- ▣ **THE ORIGINAL 1920 BUTTER CHICKEN**  ₹710  
*On-the-bone tandoori chicken in a rich, buttery tomato gravy With green chilies and ginger.*
- ▣ **MODERN PULLED BUTTER CHICKEN (BONELESS)** ₹710  
*Grilled chicken shreds in fresh pureed tomatoes, Cream, and butter.*
- ▣ **EGG CURRY ( 4 EGGS)** ₹580  
*Boiled eggs in a simple brown gravy.*
- ▣ **KARAHI CHICKEN** ₹710  
*Chicken cooked with capsicum, onion, herbs, and a duet of curries.*
- ▣ **PUNJABI KUKKAD MASALA**  ₹710  
*Chicken in duet gravies with lamb mince and green chillies.*
- ▣ **DILLI-6 TARIWALA MURGH** ₹710  
*Lightly spiced chicken curry in old delhi style.*
- ▣ **MURGH MASALA** ₹710  
*Chicken in brown gravy with egg drop and coriander.*
- ▣ **MURGH LABABDAR** ₹710  
*Grilled chicken tikkas in a fondue of capsicum, Onion, tomato, and butter.*
- ▣ **POT BAKED MURGH METHI MALAI** ₹710  
*Chicken chunks in kasoori methi cream gravy, slow-cooked in an earthen pot.*
- ▣ **CHICKEN TIKKA MASALA** ₹710  
*Grilled tikkas in a flavorful thick masala.*
- ▣ **CHICKEN METHI MALAI** ₹710  
*Chicken in cashew gravy with sautéed kasoori methi and white pepper.*
- ▣ **MURGH KALI MIRCH**  ₹710  
*Chicken in cashew gravy with black pepper and cream.*
- ▣ **CHICKEN BHARTA** ₹710  
*Shredded chicken in a spicy brown gravy with ginger juliennes.*

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# ROGAN GOSHT

*Indian Curry*

*It is made with red meat—traditionally lamb, mutton, or goat—and coloured and flavoured primarily by alkanet flower (or root) and Kashmiri chilies.*

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## Lamb

- ▣ **ROGAN GOSHT** ₹765  
*Lamb cuts cooked in a home-style curry with pounded spices and ginger.*
- ▣ **MARTABAN RAHRA MEAT** 🌶️ ₹765  
*Lamb mince and chunks in a spicy red chili, onion, and tomato-based curry.*
- ▣ **KARAHI GOSHT** ₹765  
*Lamb cooked with capsicum, onion, and aromatic spices in a flavorful curry.*

## Sea food

- ▣ **SOLE FISH TIKKA MASALA** ₹820  
*Tandoori fish tikka tossed in ginger tomato gravy*
- ▣ **FISH CURRY** ₹820  
*Tender fish cooked in a spiced Indian curry.*

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# CHICKEN TIKKA BIRYANI

*Aromatic, Rich and Authentic*

*Aromatic Basmati Rice with Tender Pieces of Marinated Meat or Vegetables, with the choice of Veg/Chicken/Fish/Prawn/Mutton, cooked in a clay pot, served with Salan and Raita.*

## Dum Matka Biryani

- |                               |      |
|-------------------------------|------|
| ■ MATKA VEG BIRYANI           | ₹655 |
| ■ MATKA PANEER TIKKA BIRYANI  | ₹690 |
| ■ MATKA CHICKEN TIKKA BIRYANI | ₹730 |
| ■ MATKA GOSHT BIRYANI         | ₹800 |
| ■ MATKA FISH TIKKA BIRYANI    | ₹840 |
| ■ MATKA PRAWN BIRYANI         | ₹840 |

## The Rice Lab

- |                                  |      |
|----------------------------------|------|
| ■ PLAIN STEAM RICE               | ₹330 |
| ■ JEERA RICE                     | ₹355 |
| ■ MATTAR PULAO / VEGETABLE PULAO | ₹385 |

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# TANDOORI ROTI

*Traditional style flatbread*

*Tandoori roti is an Indian flatbread made from whole wheat flour (atta) and often a mix of all-purpose flour (maida). It's cooked in a tandoor, a cylindrical clay oven. The name "tandoori" refers to the method of cooking in the tandoor.*

SERVING SUGGESTION ONLY; ACTUAL PRODUCT MAY DIFFER.

## Hot Breads

- **TANDOORI ROTI** ₹95  
*Traditional tandoori-style flatbread*
- **BUTTER ROTI** ₹105  
*Soft roti brushed with butter*
- **PLAIN NAAN** ₹135  
*Classic leavened flatbread*
- **BUTTER NAAN** ₹150  
*Soft naan brushed with butter*
- **GARLIC NAAN** ₹160  
*Naan flavored with garlic*
- **KHASTA ROTI** ₹150  
*Flaky, crispy roti*
- **MISSI ROTI** ₹150  
*Spiced flour roti*
- **LACHHA PARATHA** ₹150  
*Layered flatbread*
- **VEGETABLE PARATHA** ₹160  
*Stuffed with mixed vegetables*
- **METHI PARATHA** ₹160  
*Paratha with fenugreek leaves*
- **CHILLI PARATHA (RED/GREEN)** ₹160  
*Spicy paratha with red/green chili*
- **PUDINA PARATHA** ₹160  
*Paratha with mint flavor*

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# PINEAPPLE RAITA

*Sweet & Tangy Yogurt Delight*





*A refreshing blend of thick, creamy curd mixed with juicy pineapple chunks and a hint of roasted cumin and mild spices. This dish brings together the richness of yogurt with the tropical sweetness of pineapple, making it a soothing contrast to spicy mains.*

SERVING SUGGESTION ONLY; ACTUAL PRODUCT MAY DIFFER.

- **PANEER PARATHA** ₹190  
*Stuffed with paneer (cottage chees)*
- **ALOO PYAZ KULCHA** ₹180  
*Stuffed with spiced potato & oni*
- **VEGETABLE KULCHA** ₹180  
*Stuffed with mixed vegetable*
- **PANEER SPICED KULCHA** ₹190  
*Stuffed with spiced pane*
- **SPECIAL CRAFTED KEEMA NAAN WITH GRAVY** ₹335  
*Naan stuffed with spiced minced meat, served with grav*
- **BREAD BASKET** ₹610  
*selection of roti, lachha paratha, butter naan, missi roti, alu piyaz kulcha*

### To Accompany

- **RAITA (PINEAPPLE / MIX VEG / ALOO BOONDI)** ₹250  
*Cooling yogurt with various toppings*
- **SALAD (MIXED GREENS)** ₹250  
*Fresh mix of seasonal greens*
- **PAPAD (DRY / FRY / MASALA)** ₹250  
*Crispy papad served in different variations*

■ VEGETARIAN   
 ■ NON-VEGETARIAN   
  SIGNATURE   
  SPICY   
  CHEF SPECIAL   
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# TIBETAN MOMO

*Assorted stuffing. Vegetables*

*Momo are usually served with a sauce known as achar influenced by the spices and herbs used within many South Asian cuisines. It can also be used in soup, as in jhol Momo and muktuk.*

## Tibetan Momo

- ASSORTED VEGETABLES (6 PCS) ₹415  
*Mixed vegetable filling momos.*
- SPICY BROCCOLI DIM SUMS (6 PCS) 🌶️ ₹435  
*Spicy broccoli-filled steamed dumplings.*
- PANEER MOMO (6 PCS) ₹425  
*Momos filled with spiced cottage cheese.*
- CHICKEN MOMO (6 PCS) ₹435  
*Classic momos filled with seasoned chicken.*
- KHOTEY MOMO (VEG/CHICKEN) (6 PCS) ₹415/435  
*Half pan-fried, half steamed momos in veg or chicken options.*
- TANDOORI MOMO (VEG/CHICKEN) (6 PCS) ₹415/435  
*Tandoori-grilled momos with a nepali twist,  
Available in veg cheese or chicken.*

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# HONEY CHILLI POTATO

*Sweet, Spicy & Crispy*

*Golden-fried potato fingers coated in a glossy mix of honey, soy sauce, red chillies, and sesame seeds. Crisp on the outside, tender inside, and tossed to perfection with spring onions and peppers.*

SERVING SUGGESTION ONLY; ACTUAL PRODUCT MAY DIFFER.

## Small Plates Vegetarian

- **CHILLI MUSHROOM**  ₹580  
*Crispy mushrooms tossed in a spicy Indo-Chinese sauce with onions and bell peppers.*
- **CHILLI PANEER DRY**  ₹580  
*Batter-fried paneer cubes tossed in a spicy chili garlic soy sauce.*
- **HONEY CHILLI POTATOES** ₹545  
*Crispy potato fingers in a sweet & spicy honey sauce with toasted sesame seeds.*
- **CHILLI GARLIC CRISPY VEGETABLES**  ₹580  
*Crispy vegetables tossed in a tangy garlic chili sauce.*
- **CORN PEPPER SALT** ₹580  
*Crispy corn kernels tossed with pepper and salt seasoning.*
- **VEGETABLE SPRING ROLLS** ₹580  
*Golden-fried rolls filled with garden-fresh veggies, served with schezwan sauce.*

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# CHILLI CHICKEN

*Spicy Desi Chinese favorite*

*A beloved Indo-Chinese starter featuring juicy boneless chicken pieces tossed in a fiery mix of soy sauce, green chilies, garlic, and bell peppers. Stir-fried to perfection, delivering bold flavours and a satisfying bite.*

## Small Plates Non Vegetarian

- **CRISPY CHICKEN** ₹600  
*Diced chicken in brown sauce, garnished with cashew nuts and peanuts.*
- **CHILLI CHICKEN DRY** 🌶️ ₹600  
*Batter-fried chicken cubes tossed in special chilli garlic soy sauce.*
- **CLASSIC CHICKEN SPRING ROLLS** ₹600  
*Minced chicken spring rolls served with schezwan sauce.*
- **HONEY CHICKEN** ₹600  
*Crispy wok-tossed chicken in a sweet and spicy honey chilli sauce.*
- **SCHEZWAN CRISPY SHREDDED LAMB** ₹690  
*Shredded lamb tossed in chef's special schezwan sauce.*
- **SRIRACHA FISH** 🌶️ ₹820  
*Sliced fish coated and tossed in tangy sriracha sauce with bold seasoning.*

■ VEGETARIAN

■ NON-VEGETARIAN

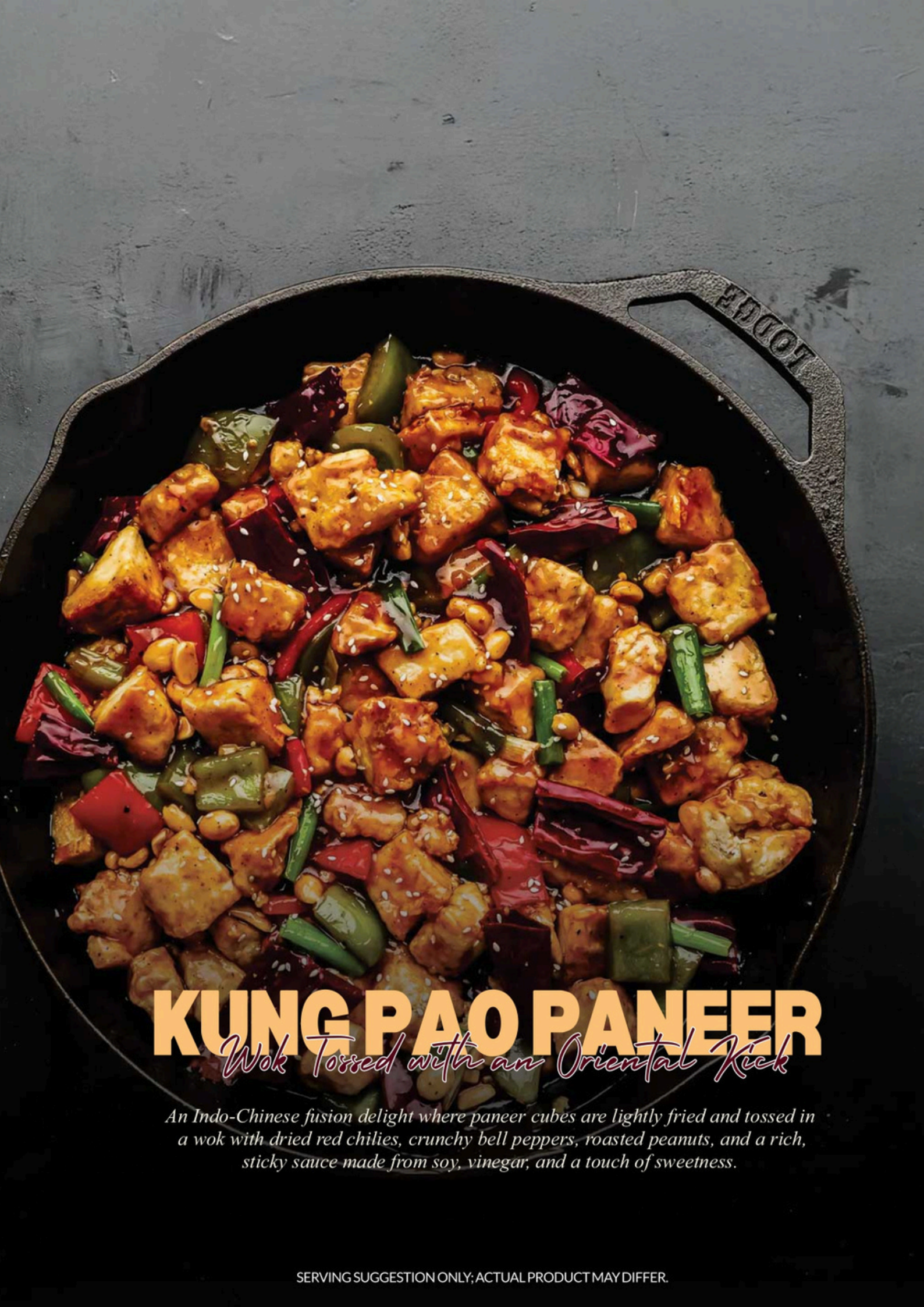
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# KUNG PAO PANEER

*Wok Tossed with an Oriental Kick*

*An Indo-Chinese fusion delight where paneer cubes are lightly fried and tossed in a wok with dried red chilies, crunchy bell peppers, roasted peanuts, and a rich, sticky sauce made from soy, vinegar, and a touch of sweetness.*

SERVING SUGGESTION ONLY; ACTUAL PRODUCT MAY DIFFER.

## Main Plates Vegetarian

- **CHILLI PANEER GRAVY** ₹600  
*Paneer chunks in chilli garlic soy sauce with onions and bell peppers.*
- **KUNG PAO PANEER** ₹600  
*Paneer Cubes Tossed In Sweet And Tangy Kung Pao Sauce, Topped With Peanuts.*
- **FIVE SPICE PANEER** ₹600  
*Paneer in a rich five spice sauce with schezwan pepper and star anise.*
- **MANCHURIAN DUMPLINGS IN GRAVY** ₹585  
*Mixed veg dumplings in green chilli garlic soy gravy with fresh coriander.*
- **KUNG PAO STYLE CORN AND MUSHROOM** ₹600  
*Corn and mushrooms cooked in thick kung pao sauce, topped with peanuts.*

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# PAN FRIED FISH

*Light, Crisp & Perfectly Seasoned*

*Fresh fish fillet delicately seasoned with herbs and a dash of lemon, then pan-seared to a golden crust while remaining flaky inside. Served with a side of sautéed greens or dip of your choice.*

SERVING SUGGESTION ONLY; ACTUAL PRODUCT MAY DIFFER.

## Main Plates Non Vegetarian

- **DICED CHILLI CHICKEN GRAVY**  ₹620  
*Chicken chunks tossed with chilli garlic soy sauce, onions, and sweet peppers.*
- **FIVE SPICE CHICKEN** ₹620  
*Chicken in five spice sauce with schezwan pepper and star anise.*
- **KUNG PAO CHICKEN** ₹620  
*Chicken cubes tossed in sweet and tangy sauce with chillies and peanuts.*
- **CHICKEN IN HOT GARLIC SAUCE**  ₹620  
*Chicken tossed in chilli garlic tomato sauce with onions and peppers.*
- **STIR FRIED LAMB IN CHOICE OF SAUCE** ₹710  
*Stir-fried lamb in hot garlic or schezwan sauce.*
- **PAN FRIED FISH ROASTED GARLIC & BASIL** ₹840  
*Fish tossed in thai soy with fresh basil and roasted garlic.*

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# YANGCHOW FRIED RICE

*Stir fried with*

*A classic from the streets of Yangzhou, this colourful fried rice is wok-tossed with a medley of chicken, lamb, shrimpts and fragrant seasonings. Light, aromatic, and perfectly balanced, it's a wholesome one-bowl meal that pairs effortlessly with gravies or stands deliciously on its own. A timeless Chinese comfort dish reimagined with bold flavours.*

SERVING SUGGESTION ONLY; ACTUAL PRODUCT MAY DIFFER.

## Noodles & Rice


-  **HAKKA NOODLES (VEG/CHICKEN)** ₹360/385  
*Yellow noodles tossed with shredded veggies in light soy sauce.*
-  **CHILLI GARLIC HAKKA NOODLES (VEG/CHICKEN)**  ₹360/385  
*Spicy garlic-flavored noodles with vegetables.*
-  **PAD THAI NOODLES (EGG/CHICKEN)** ₹415/435  
*Noodles tossed in soy with red chilli flakes, spring onions, and peanuts.*
-  **FRIED RICE (VEG/CHICKEN)** ₹360/385  
*Stir-fried rice with vegetables or chicken.*
-  **CHILLI GARLIC FRIED RICE (VEG/CHICKEN)**  ₹360/385  
*Rice tossed with garlic, chillies, and thai sweet chili sauce.*
-  **EGG FRIED RICE** ₹375  
*Fried rice with vegetables or chicken, enhanced with scrambled egg.*

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# CHILI CHICKEN SIZZLER

*Smokin' Hot Indo Chinese fusion*

*Tender boneless chicken chunks stir-fried in a spicy garlic-chilli sauce, served over sizzling hot plates with sautéed veggies and a choice of noodles or rice. The crackle of the sizzler and aroma of the spices create a multi-sensory feast.*

SERVING SUGGESTION ONLY; ACTUAL PRODUCT MAY DIFFER.

## Oriental Sizzlers


- **CHILLI PANEER SIZZLER**  ₹620  
*Crispy paneer in spicy chilli sauce, served with vegetables and rice/noodles.*
- **VEG MANCHURIAN SIZZLER** ₹620  
*Fried Veg Balls In Manchurian Sauce With Vegetables.*
- **SCHEZWAN PANEER SIZZLER** ₹620  
*Cottage cheese in schezwan sauce, served with vegetables and rice/noodles.*
- **CHILLI CHICKEN SIZZLER**  ₹645  
*Crispy chicken in spicy chilli sauce with vegetables and rice/noodles.*
- **SCHEZWAN CHICKEN SIZZLER** ₹645  
*Chicken in schezwan sauce with vegetables and rice/noodles.*

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# GULAB JAMUN

*Deep fried dough balls soaked in syrup*

*Gulab jamun (also spelled Gulab jamun; lit. 'Rose water berry' or 'Rose berry') is a sweet confectionery or dessert, originating in the Indian subcontinent, and a type of mithai popular in India*

## Desserts

- **KESAR PISTA BADAM KULFI** ₹245  
*Creamy kulfi flavored with saffron, pistachio, and almonds.*
- **GULAB JAMUN KESAR MATKA PHIRNI** ₹275  
*Soft gulab jamuns paired with a rich saffron-infused Rice pudding in a traditional matka.*
- **SIZZLING BROWNIE ICE CREAM (It may contain EGG)** ₹275  
*Warm brownie served sizzling with cold ice cream on top.*
- **GULAB JAMUN (2PCS)** ₹245  
*Two pieces of deep-fried dough balls soaked in syrup.*
- **GULAB JAMUN WITH VANILLA ICE CREAM** ₹275  
*Warm, soft gulab jamun served with a scoop of creamy vanilla ice cream a classic fusion of traditional sweetness and chilled delight*
- **KESAR PHIRNI** ₹245  
*A creamy rice pudding flavored with saffron.*
- **RASMALAI (2PCS)** ₹255  
*Soft, spongy indian milk cakes served in a sweetened milk syrup.*
- **PAAN KULFI** ₹245  
*Kulfi flavored with betel leaf, offering a unique dessert experience.*
- **BAILEYS KULFI \*\*\*** ₹255  
*A creamy kulfi infused with baileys irish cream for a rich twist.*
- **CHOICE OF ICE CREAM** ₹200  
*Indulge in your favorite scoop – choose from a variety of classic And seasonal ice cream flavors to satisfy your sweet cravings*
- **KHEER** ₹245  
*Traditional indian rice pudding slow-cooked with milk, sugar, and fragrant Cardamom, garnished with saffron strands and crunchy nuts.*
- **MOONG DAL HALWA** ₹310  
*Slow-cooked moong dal in ghee and milk, sweetened*
- **GAJAR HALWA (SEASONAL)** ₹310  
*Slow-cooked grated carrots in rich milk, delicately sweetened and topped with roasted nuts and cardamom*

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